

Villiera Cabernet Sauvignon 2001

The 2001 vintage shows classic berry fruit on the nose with integrated wood. On the palate it is well balanced with soft tannins.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Paarl
analysis : alc : 13.2 % vol rs : 1.93 g/l pH : 3.5 ta : 5.65 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

2000 - Wine of the Month Club, 2000, Selected
1995 - DECANTER Magazine, 1997, Recommended Certificate
1995 - Veritas, 1997, Silver Medal
1994 - Veritas, 1996, Silver Medal

in the cellar : Fully ripe grapes are crushed and destalked before fermentation in both rototanks and pump over vessels. On completion pressing occurs in velo pneumatic bag presses. Malolactic fementaion occurs in tank before the wine is raked off into a mix of oak barrels for about 12 months of maturation (20% new 80% used) (30% American White oak 70% French Oak).



Villiera Wines

Stellenbosch

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www.villiera.com